World's Fastest Sharpener

SPACE-AGE CARBIDE EDGE "Peels the Steel."



Knife Sharpener

The most universal sharpener ever made.

Durable. Compact. Made with MICRO 100 Super Carbide.

A fine grain that will not break even under extreme conditions.

INSTRUCTIONS FOR SHARPENING

- Hold sharpener at a slight angle to the knife edge (A) and tilted away from knife surface (B). Slide sharpener from handle to point as illustrated.
 - Repeat the same procedure with the underside of knife edge.
 - Finish edge by honing 3–5 strokes on each side of blade.
 NOTE: Follow honing instructions for serrated blades.





INSTRUCTIONS FOR HONING

Much of the time your blade may need only to be honed to maintain its edge.

- Basically the same procedure as sharpening, but reverse the position of the sharpener as shown. Slide the sharpener from handle to point (3–5 times) Repeat process on underside of knife.
- Serrated Blades should be honed in both directions on both sides.





Sharpens Virtually Everything!

Knives • Scissors • Chisels • Carpet Knives • Hatchets • Razor Blades
Hunting Knives • Scrapers • Broad Head Arrows • Serrated Knives
Axes • Router Bits • Planer Blades • Dental Tools



